The Housekeeper's Year-book

CAMPBELL, HELEN, 1839-1918

Digitized by the Internet Archive
in 2026

https://archive.org/details/isbn_9781348215738

The Housekeeper's Year-book

You are holding a reproduction of an original work that is in the public domain in the United States of America, and possibly other countries.You may freely copy and distribute this work as no entity (individual or corporate) has a copyright on the body of the work.This book may contain prior copyright references, and library stamps (as most of these works were scanned from library copies).These have been scanned and retained as part of the historical artifact.

This book may have occasional imperfections such as missing or blurred pages, poor pictures, errant marks, etc. that were either part of the original artifact, or were introduced by the scanning process. We believe this work is culturally important, and despite the imperfections, have elected to bring it back into print as part of our continuing commitment to the preservation of printed works worldwide. We appreciate your understanding of the imperfections in the preservation process, and hope you enjoy this valuable book.

TX15
.C21

COPYRIGHT, 1882.
BY OUR CONTINENT PUBLISHING COMPANY.

✣CALENDAR✣FOR✣1883.✣

S	M	T	W	T	F	S
JAN.						
..	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	..	..	..
FEB.						
..	..	..	..	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	..	..	..
MARCH.						
..	..	..	..	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31
APRIL.						
..	..	..	..	..	..	..
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	..	..	..	..	..
MAY.						
..	..	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	..	..
JUNE.						
..	..	..	..	..	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
..	..	..	..	..	..	..

S	M	T	W	T	F	S
JULY.						
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	..	..	..	..
AUG.						
..	..	..	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	..
SEPT.						
..	..	..	..	..	..	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	..	..	..	..	..	..
OCT.						
..	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	..	..	..
NOV.						
..	..	..	..	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	..
DEC.						
..	..	..	..	..	..	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	..	..	..	..	..

PREFACE.

THE HOUSEKEEPER'S YEAR-BOOK is the outgrowth of a housekeeper's need. It has been the privilege of its designer and compiler to put nothing in it that is not of the most apparent necessity, and that, at the same time, is not to be found in any other practical form.

Three things are pre-eminently required by every housekeeper :

1. Convenient and practical hints for *Housework* and *Marketing*.

2. A convenient form of *Accounting*.

3. A complete *Inventory* of household belongings.

The printed pages are an attempt, in part, to supply the first of these elements. The pages opposite afford a convenient form for keeping accounts. Every housewife should be careful and exact in keeping these. Only one rule is necessary to be observed in order to enable the most inexperienced to keep them correctly, to wit : *All money received should be entered in the* DEBIT COLUMN ; *the price of everything bought* (whether paid for or purchased on credit) should be put in the CREDIT COLUMN. By observing this rule, and transferring to the "Summary" at the end of each month, you will have a perfect account of the expenses of the household in the most complete form possible.

We give the following example for better guidance :

HOUSEHOLD ACCOUNT.

DATE.		DR.	CR.
Jan. 2,	To weekly cash allowance.....	$27 50	
"	By 100 lbs. Flour.....		$4 75
	" 10 " Sugar.....		1 20
	" 4 " Butter.....		1 60

It has not been our purpose to present a scientifically accurate system of book-keeping, but one which an ordinary housekeeper can understand and practice with only reasonable care and attention.

Remember, this is not designed to keep accounts between you and other parties, but simply to show the household expenses.

The blank Inventories should be filled out as soon as possible. One of the most important functions of the housekeeper, and one of the rarest, is to *know what she has in the house.* Its value, too, is very often essential. In these days, when almost every house and its furniture are insured, such an inventory is of peculiar value and convenience.

The monthly inventory of stores on hand should by all means be kept up.

The two prepared slate pages may be used for memoranda of *things to be done.* Wipe with a damp sponge or cloth to erase.

H. C.

WEEK ENDING JANUARY 6, 1883.

"Let not the emphasis of hospitality lie in bed and board; but let truth and love and honor and courtesy flow in all your deeds."

GENERAL ORDER OF WORK

For Each Week in the Year.

Sunday.—Rest. Grow. Enjoy.
Monday.—Set house in order, and bake.
Tuesday.—Wash, and as little else as possible.
Wednesday.—Ironing and incidentals. Bake.
Thursday.—Finish ironing. Girl's afternoon out.
Friday.—Sweeping and cleaning day.
Saturday.—Bake. Clean closets and kitchen.

SEASONABLE MARKETING.

MEATS.—Beef is always in season, but better in early winter than at any other time. Good beef is a bright red, with firm fat of a clear white. If dark red, or bluish, it is old and tough. Mutton should be a light red, the fat a creamy yellow, and the suet hard and firm. If soft, the animal is under-fed or diseased. Pork is at its prime. It should be a pale red, with the fat very white and firm. If small round specks appear in the lean, it is diseased and unfit for food.

A SUNDAY DINNER.

Amber Soup.
Fried Smelts with Parsley and Lemon.
Roast Beef—Made Gravy.
Mashed Potatoes. Cauliflower.
Sweet Potatoes.
Roast Ducks—Grape Jelly.
Salad, Lettuce and Shrimp Mayonnaise.
Custard Pudding.
Cheese. Wafers. Fruit.
Coffee.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"A merry heart goes all the day,
A sad one tires in a mile a."

THE DAY'S WORK.

The Fire.—Dump grate carefully and brush out all ashes about flues and top. Lay in some shavings or paper; put on small, dry pieces of wood, *crossing* them that the air may easily pass through, and a stick or two of hard wood. Light the fire, seeing that every draught is open, and when it burns well sprinkle on three shovels full of fine coal. As soon as this kindles well, cover with about six inches of coal, and a fire is then ready which will last without poking for four hours. Close draughts as soon as it burns well,

SEASONABLE MARKETING.

POULTRY.—Turkeys and chickens are now at their best, and so with tame geese and ducks. In a young turkey the toes and bill feel soft and pliable, and the combs are bright red. The breast-bone should bend easily. A goose should be plump in the breast, the fat white and soft and the feet yellow. The same rules apply to ducks. The flavor of all is injured by freezing, and all should be carefully drawn and hang a day or two before cooking.

A FAMILY DINNER.

TOMATO SOUP WITHOUT MEAT.
ROAST BEEF WITH YORKSHIRE PUDDING.
BOILED POTATOES. CANNED PEAS.
CELERY SALAD.
APPLE MERINGUE.
COFFEE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"'Tis a kind of good deed to say well:
And yet words are no deeds."

THE DAY'S WORK.

The Fire Again.—Never allow the coal to come above the edge of the fire-box or lining. If you do, ashes and cinders will fall into the oven-flues, and they will soon be choked up and require cleaning. Another reason also lies in the fact that if the stove-covers rest on red-hot coals, they soon burn out and must be renewed; whereas, by carefully avoiding such chance, a stove or range may be used many years, without crack or failure of any sort.

SEASONABLE MARKETING.

GAME.—Game may be found in large city markets the year through, but the season is practically over for all but venison and wild ducks. If venison is young, the fat looks firm, clear and close. If it has been kept too long, run a knife into the haunch, and if there is a rank smell, reject it. If freshly killed—and this may be known by the ruddy look of the meat—let it hang in winter fully a fortnight in a cold place before using. Choose wild ducks by the same rule as fresh ones. Wild turkeys, prairie chickens, etc, are also in market.

A FAMILY DINNER.

SAVORY SOUP.

ROAST BEEF RECHAUFFÉ.

MACARONI WITH CHEESE. MASHED POTATO.

CABINET PUDDING.

CREAMY SAUCE.

COFFEE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Understand always that the end of man is an action, not a thought. Endeavor incessantly, with all the strength that is in you, to ascertain what—there where you are—there as you are—you can do in this world."

THE DAY'S WORK.

Cinders.—Cinders are usually thrown out with the ashes, but are in many ways as useful as coke. All ashes should be sifted, and the pieces of clinker picked out. Keep an extra box or coal-hod for cinders ; sprinkle them with water to lay the dust of the ashes, and where only a light fire is required, use half coal and finish with a layer of cinders. To keep a slow, even fire in grate or stove, cover with cinders, and if a very slow one is required, with ashes moistened with water.

SEASONABLE MARKETING.

FISH.—Fresh cod is now at its best. In buying any fish, see that the gills are red, the eyes plump, and the whole fish firm. If the eyes are sunk, the fish is stale. Smelts are abundant and cheap, and white-fish also. Oysters are good and terrapin is also to be had. Flounders and small pan-fish of various sorts are abundant. Salmon may be had, but is not in season, and is very dear.

A FAMILY DINNER.

SPLIT-PEA SOUP.
ROAST VENISON. JELLY.
POTATO SNOW. LIMA BEANS.
SWEET POTATOES BROWNED.
CELERY SALAD. WAFERS.
INDIAN PUDDING.
COFFEE.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"St. Augustine, well hast thou said,
That of our vices we may frame
A ladder, if we will but tread
Beneath our feet each deed of shame."

THE DAY'S WORK.

Six Rules for Lamps.—I. Let the wick always touch the bottom of the lamp, and trim the top square and even, cutting off the corners. In student-lamps, *rub* off the crust on the wicks, and never cut them.

II. Fill lamps within half an inch of the top. If too full the oil runs out, and especially when lighted, greasing everything that touches it.

III. In lighting, turn wick up slowly, that the chimney may heat gradually and thus not crack.

IV. Keep the wick turned high enough to burn freely. If too low a poisonous and explosive gas is generated.

V. A free draught is as necessary with a lamp as a fire, so keep all parts free from dirt.

VI. Wash chimneys in hot suds and polish them with old newspapers.

SEASONABLE MARKETING.

VEGETABLES.—All vegetables may be had, canning having made the summer ones almost as desirable in January as in July. The special winter vegetables—potatoes, turnips, beets, cabbages, etc.—may better be bought by the quantity and kept in a cool, dry cellar. Potatoes can be kept in barrels. For beets, turnips, or carrots, it is best to put them on a layer of dry sand and cover them fully with it, as they keep much longer. Potatoes should be watched, and sprouts broken off if they appear.

A LITTLE COMPANY.

RAW OYSTERS.
BROWN SOUP.
BOILED COD WITH SHRIMP SAUCE.
ROAST TURKEY. GIBLET GRAVY.
MASHED POTATOES. SWEET POTATOES.
MASHED TURNIPS. CELERY.
WILD DUCKS. GRAPE JELLY.
SALAD, LETTUCE WITH FRENCH DRESSING.
CREAM CUSTARD. LEMON PIE.
CHEESE. HARD WATER CRACKERS.
FRUIT. NUTS.
COFFEE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Thou art a lover of all things of beauty
In earth and space.
Then, surely, 'twere thy pleasure and thy duty
Their source to trace."

THE DAY'S WORK.

More about Lamps.—In using student-lamps, never let the oil accumulate in the cup below the wick, but pour it out at least once a week. Let everything used about lamps—rags, scissors, or extra wicks—be kept in a small box together; an empty starch-box being best. Burn lamp rags every few weeks. If allowed to lie, filled with oil, spontaneous combustion often takes place, many fires having been caused in this way.

SEASONABLE MARKETING.

FRUITS.—Apples are the chief fruit for country use in winter, and require a cool dry cellar. If inclined to "sweat," each apple should be wiped dry and the whole spread on shelves. Oranges, lemons and bananas are abundant. The latter should only be bought as needed, but both oranges and lemons can be kept for weeks if hung in a net in a cool, airy place. Nuts may also be bought when cheapest, and stored in a dry place, darkness being better for anything which is to be kept for a long period of time.

A FAMILY DINNER.

CLAM SOUP.
LARDED VENISON. JELLY.
BOILED POTATOES. PARSNIP FRITTERS.
TOMATO SCALLOP.
WINE JELLY WITH WHIPPED CREAM.
COFFEE.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"We have not wings; we cannot soar;
But we have feet to scale and climb
By slow degrees, and more and more,
The lofty summits of our time."

THE DAY'S WORK.

Beds.—Turn mattresses daily, and let all beds air at least an hour or two before making up. Put under-sheet with wrong side to bed, and the upper one with the marked end always at the top. A double bed requires sheets three yards long by two and a half wide, to allow for tucking in thoroughly. Beat pillows well and smooth with hand, the aim for the whole bed being a smooth unwrinkled surface.

SEASONABLE MARKETING.

GENERAL STORES.—Dried fruits of every sort may be kept on hand, if care is taken to have them in a dry, cool place. Look them over occasionally, and if any worms appear, heat them thoroughly in the oven, which will destroy all eggs. Both graham and rye flour and corn-meal, unless perfectly dry and cool, are likely also to breed meal-worms. Whole-wheat meal is far better than graham. Butter must be watched, and should be kept covered with brine. Cured pork or beef, if kept in barrels, must also be looked at, and if above the brine, should be weighted down with a stone put on a piece of board.

A FAMILY DINNER.

POTATO SOUP.
BOILED MUTTON—CAPER SAUCE.
POTATO PUFF. STEWED TURNIPS.
VEGETABLE SALAD.
FRIED CREAM.
TEA. WAFERS. CHEESE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"When the day serves, before black-corner'd night,
Find what thou want'st, by free and offered light."

THE DAY'S WORK.

Sweeping.—Sweep as little as is consistent with cleanliness and health. Pick up all bits and loose threads, and if possible use a carpet-sweeper instead of a broom. With careful dusting and "picking up," a room can be kept clean a surprising length of time. If large rugs are used, let the floor around them be wiped with a damp cloth, and the rugs shaken once a month or so. Halls, passages, and porches are likely to require daily sweeping.

MARKETING.

THE STORE-ROOM.—Certain dry stores may be kept on hand, winter and summer, and are essential to comfortable preparation of meals, their presence in the house often saving a hasty expedition for an article which is needed that moment in the preparation of some dish : tapioca, rice, pearl barley, dried beans and peas—split-peas being best—macaroni and vermicelli, corn-starch and gelatine, mustard, oil, pepper, salt, vinegar, capers, whole and ground spices, and all canned goods.

A SUNDAY DINNER.

CREAM OF CELERY SOUP.
WHITE-FISH FRIED IN FILETS.
ROAST TURKEY.
SWEET POTATOES. TOMATO SCALLOP.
CHICKEN MAYONNAISE.
CHEESE. WAFERS.
FIG PUDDING. HARD SAUCE.
COFFEE.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"May Heaven (it's all I wish for) send
One genial room to treat a friend,
Where decent cupboard, little plate,
Display benevolence, not state."

THE DAY'S WORK.

Unpainted Floors.—In scrubbing either floors or tables which are neither stained nor painted, always follow the grain of the wood, as rubbing across it rubs the dirt in, instead of taking it off. Hot suds, a clean coarse cloth, and a good scrubbing-brush are essential, and sand may be used where the dirt is extreme. Scour with the grain; wash off all soapy water and wipe with a dry cloth, or one wrung as nearly dry as possible.

MARKETING.

Greens.—Sea kale, spinach, and Brussels sprouts are all in market, spinach being possible also for all who have gardens. All require thorough washing, and to be put in boiling water well salted, the best rule being one teaspoonful of salt to each quart of water.

A LITTLE COMPANY.

Raw Oysters.
Macaroni Soup with Grated Cheese.
Broiled Shad with Maitre d'Hotel Butter.
Beef à la Mode.
Mashed Potato. Beets, Buttered.
Corn Fritters.
Grouse with Saratoga Potatoes.
Celery Salad.
Cheese. Water Wafers.
Velvet Cream. Apple Pie.
Apples and Grapes.
Coffee.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Nor deem th' irrevocable Past
As wholly wasted, wholly vain,
If, standing on its wrecks, at last
To something nobler we attain."

THE DAY'S WORK.

Stained Floors.—For such floors, merely wiping with a damp cloth to remove the dust, is the best method, or washing with milk and water. Hot suds give in time a mottled, mouldy look. Hard woods may simply be waxed and polished, or a little warm linseed oil be rubbed in.

MARKETING.

THE BEST CUTS.—The sirloin is the choicest cut in beef, and may be cut from eight to twenty pounds, the amount of flank left on it determining the price. This flank should be rejected, being really only fit for corning, and only drying up in an oven. It will be better to pay a few cents more for the sirloin on the pound, than to waste many more in cooking.

A FAMILY DINNER.

Raw Oysters.

Hasty Tomato Soup.

Roast Mutton. Currant Jelly.

Brussels Sprouts. Boiled Potatoes.

Salad. Lettuce.

Cocoanut Pudding.

Coffee.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"I hold every man a debtor to his profession; from the which as men of course do seek to receive countenance and profit, so ought they of duty to endeavor themselves, by way of amends, to be a help and ornament thereto."

THE DAY'S WORK.

Floors Again.—Where a floor is inlaid and polish has gone, the best preparation for restoring it is as follows: half a pound of yellow wax; four ounces of oil of turpentine; one pint of linseed oil. Cut the wax in bits and melt in an old tomato can, or something in which it can stay; add the oil and let it get hot; remove from fire, and when barely warm, stir in the oil of turpentine. When used, put a little on a woollen cloth and rub in; then rub with a dry cloth.

MARKETING.

THE BEST CUTS.—Rib-roasts are next best to a sirloin, the first five ribs being considered the choicest cut, though for the average family three will be sufficient for a roast. The ribs can be removed and used in making stock, and the meat rolled and skewered securely, in which form it is much more easily carved. The other ribs are too tough for roasting.

A FAMILY DINNER.

Veal and Tapioca Soup.

Fried Shad with Roe.

Mashed Potato. Tomato with Onion.

Potato Salad.

Cup Custard.

Lady Cake.

Coffee.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Man is his own star, and that soul that can
Be honest is the only perfect man.
Our acts our angels are, or good or ill,
Our fatal shadows, that walk by us still."

THE DAY'S WORK.

To Polish Furniture.—For ordinary unvarnished black walnut furniture, mix two tablespoonfuls of sweet or linseed oil with a tablespoonful of turpentine. Rub on with a bit of flannel, and rub dry with a larger piece. This may be used for varnished furniture also, putting on very little at once and polishing briskly with a dry cloth.

MARKETING.

THE BEST CUTS.—In buying either rump, round, or tenderloin, it must be remembered that as they are almost clear meat, a less amount will be required than of sirloin or porterhouse, only a small part of which can be eaten. Never allow round steak to be cut with the grain, as it is not only tough, but curls up in cooking. Sirloin is more nutritious than tenderloin, and it will be found best to trim off all superfluous bone or gristle for the stock-pot.

A FAMILY DINNER.

Asparagus Soup.

Scalloped Oysters.

Beef à la Mode.

Mashed Potato. Corn Fritters.

Lobster Salad.

Lemon Pie.

Coffee.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"Life that dares send
A challenge to his end,
And when it comes, say, 'Welcome, friend!'"

THE DAY'S WORK.

Spring Cleaning.—Begin with the closets, and do not turn all out at once. Go slowly, if your American blood will let you. Take one at a time. Remove everything from it and have the walls wiped down with a dry cloth, and the shelves or drawers scrubbed with hot suds. Pack all heavy winter clothing away, shaking and brushing it thoroughly. Furs may be put in news or brown paper bags, pasted closely. Gum camphor, sewed in little bags, is also a protection against moths.

MARKETING.

THE BEST CUTS.—The third cut of the round of beef is the best and juiciest steak. The top is tender and the bottom tough. They are sold separate or together, in the former case four or five cents more on a pound. It is better to buy the whole cut, and use the top as steak and the bottom for a stew.

A LITTLE COMPANY.

CLAM SOUP.
FRIED FISH—SAUCE TARTARE.
LAMB CHOPS IN BATTER. POTATOES.
CHICKEN WITH RICE.
SWEET POTATOES.
SALAD, LETTUCE WITH FRENCH DRESSING.
CHEESE. WAFERS.
BLANC-MANGE. CLARET JELLY.
FRUIT.
COFFEE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"How happy is he born or taught
That serveth not another's will;
Whose armor is his honest thought,
And simple truth his highest skill."

THE DAY'S WORK.

Spring Cleaning.—The cellar is next in order, though usually left to the last. If this is done, ashes and dust are sure to fly through the house. It is best, if possible, after all loose dirt or rubbish has been removed, to put in the year's supply of coal, as this always makes much black dust. Leave nothing that can decay, and so be the seed of malaria or fever; and have open windows and a draught whenever possible.

MARKETING.

Southern vegetables are now abundant in the large markets, and can be had for a moderate price, and salad and "greens" of various sorts are also to be had from our own gardens. Mushrooms are always in season, and when bought either fresh or canned, there is none of the danger to be dreaded with careless and unaccustomed pickers.

A FAMILY DINNER.

Purée of Salmon.

Miroton of Corned Beef.

Mashed Potato. Spinach.

Salad, Cress and Lettuce.

Charlotte Russe.

Coffee.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"God has conceded two sights to a man—
One of men's whole work, time's completed plan;
The other, of the minute's work, man's first
Steps to the plan's completeness."

THE DAY'S WORK.

Spring Cleaning.—To sweep a cemented cellar properly, open the windows, shut the dampers in the heat pipes of the furnace, and close every register. Sprinkle the floors thoroughly with a watering-pot and sweep with a stiff broom. Let the dust settle an hour; then sweep down walls and brush it off wherever it has settled, sweeping the floors again with a long-handled brush. In winter this should be done at least once a month.

MARKETING.

CUTS IN MUTTON.—Mutton is divided into sides and quarters like beef, the hind-quarter, consisting of leg and loin, being the most desirable cut. The leg is sufficient for a small family, the loin cutting into chops. It is always economy to trim all cuts and use bits for the stock-pot. The shoulder can be boned, stuffed and roasted, and the breast stewed.

A FAMILY DINNER.

CREAM OF RICE SOUP.

ROAST BEEF AND BROWNED POTATOES.

CANNED CORN. KALE.

MAYONNAISE OF FISH.

CHOCOLATE CUSTARD.

COFFEE.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"Thou call'st 'thine own' a narrow spot,
And frettest; but hast thou forgot
That far and far this earth is spread,
The one sky stretching overhead?
One earth, one sky, one common air,
One household, 'neath one Father's care."

THE DAY'S WORK.

Carpets.—Heavy carpets do not require taking up every year; once in two, or even three, being sufficient, unless they are in very constant use. But, each year, take out the tacks; fold the carpet back half a yard or so; have the floor washed with a strong suds in which borax has been dissolved—a tablespoonful to a pail of water—then dust black pepper along the edges and retack. All moths are kept away, and any already there can be by this means destroyed.

MARKETING.

CUTS IN LAMB.—These cuts are precisely the same as in mutton, there being no difference save in size and tenderness. The French chop had better be cut both in lamb and mutton. This chop is merely one where the bone is cut shorter than usual, and then trimmed clean, leaving only the meat at the end. There is no real waste, as all the trimmings can be used for soup.

A FAMILY DINNER.

Ox-Tail Soup.
Stuffed Fillet of Veal.
Potatoes. Asparagus.
Salad, Lettuce.
Charlotte Russe.
Coffee.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"To wail friends lost,
Is not by much so wholesome, profitable,
As to rejoice at friends but newly found."

THE DAY'S WORK.

Paint.—For handsome paint, the best method of cleaning is to have quarter of a pound of fine whiting in a saucer. Dip in a small cloth and rub it on the paint as in rubbing silver. Then wash off with hot suds, and wipe with a dry cloth. Or, use borax in the water, which is the next best method, and sapolio rather than sand.

MARKETING.

SALMON.—Salmon, which came earlier in the spring, is now in full season and continues so into July, being lower in price in June than any other time. The same rules apply to buying it that govern other fish. For broiling or baking, cuts from near the tail are a little cheaper and quite as good. For boiling let them be nearer the middle. The fish is so solid that two pounds is an ample amount for a family of four or five.

A LUNCH PARTY.

Bouillon.
Devilled Crabs. Olives.
Sweet-breads, with Cream Sauce.
Fillets of Grouse. Jelly. Saratoga Potatoes.
Mayonnaise of Chicken.
Wine Jelly and Whipped Cream.
Chocolate Ice-cream.
Fruit. Bonbons.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"No earnest work
Of any honest creature, howbeit weak,
Imperfect, ill-adapted, fails so much,
It is not gathered as a grain of sand
To enlarge the sum of human action used
For carrying out God's ends."

THE DAY'S WORK.

Carpets Again.—Ingrain or other carpets, after shaking, are brightened in color by sprinkling a pound of salt over the surface and sweeping carefully. It is also an excellent plan to occasionally wipe off a carpet with borax water, using a thick flannel and taking care not to wet, but only dampen the carpet.

MARKETING.

LOBSTERS.—Lobsters are now at their very best, the season being May and June. A medium-sized one is always best, and a good one will always seem very solid and heavy for its size. Buy them alive, if in the country, as you cannot be sure how long the boiled ones have been kept. If in the city, near salt water, it is better to buy them cooked of the fisherman or marketmen, who know just how long to boil them, the time varying according to the season of the year.

A LITTLE COMPANY.

CLAM SOUP.
BROILED SHAD—MAITRE D'HOTEL BUTTER.
CHICKEN CROQUETTES—CREAM SAUCE.
FRICANDEAU OF VEAL. POTATO BALLS.
STEWED TOMATOES. SPINACH.
SHRIMP SALAD.
NEUFCHÂTEL CHEESE. WAFERS.
SPONGE PUDDING. HARD SAUCE.
FRUIT. NUTS. RAISINS.
COFFEE.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"Our bodies are our gardens; to the which our wills are gardeners; so that . . . the power and corrigible authority of this lies in our wills."

THE DAY'S WORK.

Window Glass and Mirrors.—Use whiting wet to a paste and rubbed on with a woolen rag. When dry, rub with a cloth and polish with old newspapers, which should always be kept, as they serve many purposes. Lamp chimneys should be washed in hot suds, and dried and polished in the same way.

MARKETING.

EELS.—Eels are best from April to November, though in season through the entire year. The smaller ones are most delicate, and all are sold skinned. Stewing is a better method of cooking them than frying, as they are a very oily fish, and should be used with as little fat as possible.

A FAMILY DINNER.

FLEMISH SOUP.

BOILED MUTTON—CAPER SAUCE.

BOILED POTATOES. CORN PUDDING.

STEWED TURNIPS.

GERMAN PUFFS—HARD SAUCE.

COFFEE OR TEA.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Damsels of Time, the hypocritic days,
Muffled and dumb like barefoot dervishes,
And marching single in an endless file,
Bring diadems and fagots in their hands.
To each they offer gifts after his will,
Bread, kingdoms, stars, and sky that holds them all."

THE DAY'S WORK.

Papered Walls.—Usually wiping down with a clean cloth will be sufficient, but where they are much soiled it is a good plan, after the carpet has been taken up, to cut the crust of baker's bread in one broad slice, and wipe down, beginning at the top. The dirt and crumbs will fall together. Do not rub hard, as this will rub the dirt in.

MARKETING.

SPANISH MACKEREL.—These fish are longer than the common mackerel, weighing two or three pounds, and are very delicious. They are like the ordinary mackerel in shape, but instead of the dark lines along the sides of the former, have rows of yellow spots. The season lasts from June to October, and the price is always high, seldom going below twenty-five cents a pound.

A GOOD BREAKFAST.

STRAWBERRIES.
OATMEAL AND CREAM.
BREAKFAST BACON. BAKED OMELETTE.
GRAHAM MUFFINS.
COLD BREAD.
COFFEE, TEA OR CHOCOLATE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Wisdom at once, and Power,
Are welling, bubbling forth unseen, incessantly.
Why labor at the dull mechanic oar,
When the fresh breeze is blowing,
And the strong current flowing,
Right onward to the Eternal Shore?"

THE DAY'S WORK.

Bedsteads.—Even in the most carefully kept house there may be trouble, bugs often being brought in on clothing or baggage. Bedsteads should be taken apart spring and fall, and either benzine or bug-poison from the druggist's be put in every crack. Look in every tuft of the mattresses also. Eternal vigilance is the price of liberty.

MARKETING.

STURGEON.—This is a coarse but very nutritious fish, sometimes palmed off upon ignorant buyers as salmon, as the flesh is a light red and resembles it slightly. Do not buy from one that weighs over a hundred pounds, as the larger they are the stronger the flavor will be. Boiling is best, and baking next. In baking, pour milk over it—a cupful to two pounds of fish.

A FAMILY DINNER.

POTATO SOUP.
BAKED BLUE-FISH, STUFFED,
VEAL CUTLETS. GREEN PEAS.
MASHED POTATO. CUCUMBERS,
CORN STARCH PUDDING.
COFFEE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"What so rare as a day in June?
Then if ever come perfect days.
Then heaven tries the earth if it be in tune,
And over it softly her warm ear lays."

THE DAY'S WORK.

Blankets.—These, if only occasionally used during the summer, may be kept either in a large trunk with bits of camphor in it, or laid between two mattresses, the latter method being preferred by many housekeepers who have no large closet for stowing such articles safely.

MARKETING.

SWORD-FISH.—This is another large fish which has come into use within a few years, its best season being July and August. It may be boiled or baked, and is very solid and firm, though a little coarse. It is very nutritious, and can well take the place of meat now and then during the hot weather.

A LITTLE COMPANY.

Clear Brown Soup.
Baked Bluefish—Parsley Sauce.
Broiled Spring Chickens.
Fillet of Beef—Sauce Hollandaise.
Potatoes. Green Corn. Tomatoes.
Lettuce and Cress Salad.
Cheese. Water Crackers.
Peach Sponge. Orange Ice.
Grapes. Bonbons.
Coffee

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"Then up she clombe the clouds
With such a lusty lay,
That it rejoiced her younglings' heart,
As in their nest they lay."

THE DAY'S WORK.

Moths.—Furnace-heated houses are an invitation to moths, and every housekeeper must be on the watch for them. Benzine is always effectual, and can be poured about buttons in furniture, etc., without staining or leaving any odor, as it quickly evaporates. If moths are found thickly in any article, put it in a warm oven over night, and the next morning, beat it thoroughly.

MARKETING.

WOODCOCK.—This bird is now in market, the season lasting from July to November. It seldom weighs over half a pound, and is always very high-priced. Broiling or roasting are the best-liked methods of cooking, and they are served on toast, like quail.

A FAMILY DINNER.

Asparagus Soup.

Broiled Halibut.

Potato Slips. Stewed Tomatoes.

Lettuce with Mayonnaise.

Rice Pudding.

Coffee.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"The word by seers or sibyls told,
In groves of oak or fanes of gold
Still floats upon the morning wind,
Still whispers to the willing mind."

THE DAY'S WORK.

Whitewash.—This is an excellent disinfectant, and should be used in cellar and kitchen closets not less than once a year, twice being better. A good whitewash is made of one peck of slacked lime, a pound and a half of white vitriol, a pound of salt and half a pound of melted glue, the salt and glue keeping the wash from rubbing off. For cellars the slacked lime is sufficient.

MARKETING.

VEAL.—Veal is in market all the year, but is cheapest in summer, the season proper being from April to September. The cuts are much like those of mutton, and the leg, though the most expensive, is the best one for a large family as it is almost solid meat. Cutlets from the leg are seldom less than from twenty-five to thirty cents a pound. Cheaper cuts are excellent stewed, and it is a meat which always requires long cooking.

A SUMMER BREAKFAST PARTY.

MELONS.
FRIED PERCH OR TROUT—SAUCE TARTARE.
COFFEE OR TEA AND CHOCOLATE.
YOUNG CHICKENS STEWED IN CREAM.
SARATOGA POTATOES.
POACHED EGGS ON ANCHOVY TOAST.
FILLETS OF PORTER-HOUSE STEAK.
TOMATOES WITH MAYONNAISE.
SLICED PEACHES.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Our remedies oft in ourselves do lie
Which we ascribe to heaven; the fated sky
Gives us free scope; only doth backward pull
Our slow designs, when we ourselves are dull."

THE DAY'S WORK.

Washing Day.—All clothes should be sorted and put a-soak the night before in warm water, putting all fine things in one tub, the coarse in another, and table linen by itself. In the morning this water must be drained off and hot suds poured over them. The cleanest articles should be washed first wrung out, and put in a tub of warm water. Rinse in this, rub soap on the parts most soiled, and put into a boiler with cold water enough to cover them.

MARKETING.

ROLLED CHOPS.—These are often sold as something very desirable, but are simply chops from which the bone has been removed and the long, stringy part tightly rolled. They are very poor for broiling and yield only to long slow stewing.

A FAMILY DINNER.

Corn Soup.

Baked Halibut, Creole Style.

Stuffed Veal.

Boiled Potatoes. Summer Squash.

Baked Custard.

Cheese. Cream Crackers.

Coffee.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"Whatever thou canst hear or see
Of grand or sweet is meant for thee;
And every joy for which thy heart
Can gladden shall be thine in part."

THE DAY'S WORK.

Washing, Continued.—To boil up once is enough for fine clothes, which must then be rinsed, first in clear cold water, then in a tub of water made slightly blue with indigo. Wring very dry, a wringer saving time and strength, and hang out to dry. The earlier a boilerful can be got out the better, especially in winter, the morning sun drying and sweetening both.

MARKETING.

LIVER.—Calves' liver is always the best. Pigs' liver it is never well to eat, as much of the time it is diseased and unwholesome. Beef liver is always coarse. A single calf's liver costs in the city about fifty cents, and is good in many ways. In the country it is much less. It requires long and thorough cooking.

A CHILDREN'S PARTY

FOR FIFTY.

CHICKEN AND TONGUE SANDWICHES, FIFTY OF EACH.
BUTTERED ROLLS, VERY SMALL, ONE HUNDRED.
LADY CAKE, SPONGE CAKE, POUND CAKE, TWO LOAVES OF EACH.
FANCY CAKES, SMALL, ONE HUNDRED AND FIFTY.
VANILLA ICE-CREAM, TWO GALLONS.
STRAWBERRY ICE-CREAM, TWO GALLONS.
ASSORTED CANDIES, SEVEN POUNDS.
MOTTOES. FRUIT.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"However perplexed you may at any hour become about some question of truth, one refuge and resource is always at hand: you can do something for some one besides yourself."

THE DAY'S WORK.

Clothes-lines.—Nothing is so good as a galvanized iron wire, which never rusts and simply requires wiping off before using. If rope must be used never leave it exposed to weather, but bring it in after each washing. A dirty, weather-stained line will often ruin a nice garment. Clothes-pins require the same care and should have a basket or bag of their own.

MARKETING.

HEARTS.—The hearts of both calves and full-grown animals are good, either roasted or braised. They cost in the city about fifteen cents, and in the country are often thrown away. Boiled a long time and then chopped fine, warmed in a little hot water and well seasoned with butter, pepper, and salt, they make an excellent hash.

A FAMILY DINNER.

Cream Soup.

Perch. Thin Brown Bread and Butter.

Stewed Chicken.

Mashed Potato. Green Peas.

Vegetable Salad.

Lemon Pudding.

Coffee.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"The winds that o'er my ocean run,
Reach through all worlds beyond the sun;
Through life, through death, through fate, through time,
Grand breaths of God, they sweep sublime."

THE DAY'S WORK.

To Wash Flannels.—These must be done in a sunny day that they may dry as rapidly as possible. Never rub them on a rubbing-board as this fulls and ruins them. Put them in hot suds. Press and rub them in the hands, changing soon to more hot suds. Rinse in clear hot water, wring very dry; shake and hang at once in the sun. Flannels treated in this way will never shrink.

MARKETING.

KIDNEYS.—Those from the calf are decidedly the best, but every variety is used and in the city all are expensive. Like all the other internal organs they require long, slow cooking, and thus stewing is the best method, as it makes them more digestible.

A LITTLE COMPANY.

JULIENNE SOUP.
BOILED COD—EGG SAUCE.
VEAL CUTLETS—TOMATO SAUCE.
MASHED POTATO. SPINACH ON TOAST.
SALMI OF CHICKEN. POTATO SLIPS.
LETTUCE AND CRESS SALAD.
CHEESE OMELETTE.
CLARET JELLY. PUFF PUDDING.
FRUIT. BONBONS.
COFFEE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

WEEK ENDING AUGUST 18, 1883.

"Of perfect service rendered, duties done
In charity, soft speech and stainless days;
These riches shall not fade away in life,
Nor any death dispraise."

THE DAY'S WORK.

Starch.—Boiled starch is made by adding cold water to raw starch in the proportion of one cup of water to three quarters of a cup of starch, and then pouring on boiling water till it has thickened to a smooth mass, constantly stirring as you pour. Boil ten minutes. A bit of butter is added by many good laundresses, the bit not to be larger than a filbert. Anything starched with boiled starch must be dried and sprinkled before ironing.

MARKETING.

SWEETBREADS.—These are always very expensive, but are cheapest through the summer. In the country they are often thrown away. Those from calves are the best. They should be firm and fat, and are prepared by pulling off all the skin and fibres and putting in cold water half an hour. Boiling twenty minutes is essential, no matter how they are to be cooked.

A FAMILY DINNER.

LOBSTER BISQUE.
ROAST LAMB—MINT SAUCE.
BROWNED POTATOES. CORN FRITTERS.
SALAD OF NEW BEETS AND POTATOES.
RICE PUDDING.
TEA.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"There be some sports are painful, and their labor
Delight in them sets off; some kinds of baseness
Are nobly undergone; and most poor matters
Point to rich ends."

THE DAY'S WORK.

Raw Starch.—Allow four even tablespoonfuls to one quart of cold water and stir smooth. Dip collars, cuffs and shirt-bosoms, or anything that must be very stiff, into this starch, being careful to have them dry. When wet, clap them well between the hands, as this distributes the starch evenly among the fibres of the cloth. Roll the articles in a damp cloth, and in an hour they will be ready to iron.

MARKETING.

TO KEEP BEEF IN HOT WEATHER.—Where it is necessary to keep beef or fresh meat of any sort for two or three days and there is no ice-house, first dry it well on a clean cloth, rub it well with ground pepper, dust it over thickly with flour, and hang it in a cool, dry place where the air can reach it. The pepper keeps off flies.

A FAMILY DINNER.

GREEN PEA SOUP.

BOILED BASS—EGG SAUCE.

BOILED POTATOES. STRING-BEANS.

LOBSTER SALAD.

QUEEN OF PUDDINGS.

COFFEE.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"O thou God's mariner, heart of mine,
Spread canvas to the airs divine!
Spread sail! and let thy fortune be
Forgotten in thy destiny."

THE DAY'S WORK.

Sprinkling and Folding.—All clothes require to be dampened and folded before ironing. Use a small whisk-broom, dipping it in water and shaking the drops evenly over the clothes. Sheets and tablecloths must be held by two persons, shaken and "snapped," and then folded very carefully, stretching the edges, and making them meet exactly.

MARKETING.

TO KEEP BIRDS.—If there is any fear of their spoiling, pick and dress them, and rub salt inside and out. Have a kettle of boiling water ready, and plunge them in one by one, holding them by the legs and drawing them up and down so that the water will pass through them. Then leave them in five minutes; drain and dry them and dust over with black pepper. Wash them before cooking finally.

A FAMILY DINNER.

TAPIOCA AND VEAL SOUP.

ROAST CHICKENS.

STUFFED TOMATOES. SWEET POTATOES.

CAULIFLOWER WITH WHITE SAUCE.

MELONS. GRAPES. PEARS.

COFFEE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Yet oft it falls that many a gentle mind
Dwells in deformèd tabernacle drowned,
Either by chance, against the course of kind,
Or through unaptness in the substance found."

THE DAY'S WORK.

How to Iron Well.—Half a dozen flat-irons are necessary, steel bottoms preferred. A skirt-board and bosom-board, both covered, first with old blanket or carpet, then with thick, strong cotton cloth, and over this a cover of lighter cloth, sewed on, so that it may easily be taken off when it needs washing. An ironing sheet and blanket, which can be pinned or tied by tapes sewed to each corner is also necessary.

MARKETING.

TAINTED GAME.—Game of any sort which has just begun to taint may be made fit for eating by cleaning and then washing thoroughly in vinegar and water. Charcoal is also excellent, and small pieces of it should be put inside the birds after cleaning.

A LITTLE COMPANY.

Raw Oysters.
Macaroni Soup.
Roast Mutton. Currant Jelly.
Mashed Potato. Stewed Turnips.
Beets with Butter.
Broiled Sweetbreads—Tomato Sauce.
Salad à la Russe.
Cream Cheese. Wafers.
Velvet Cream. Apple Pie.
Fruit.
Coffee.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Your nature is a house that has many windows Accustom yourself to look out of the windows that give toward the hills and the sea and the heavens."

THE DAY'S WORK.

Ironing Again.—The ironing-table requires a stand on which to set the irons, a paper and coarse cloth to rub them off on, and a bit of yellow wax tied in a cloth, and used to remove any roughness from the iron. If the starch clings to the irons, put a little Bristol-brick on a board and rub them up and down till free.

MARKETING.

TO KEEP POULTRY OR LARGE GAME.—First clean, and wipe out with a damp cloth. Put a bit of charcoal in each body; then lay in a packing-box or barrel and cover thickly with dry oats well packed down. Cover closely, and the contents will keep perfectly for three weeks if in a dry place.

A FAMILY DINNER.

VEGETABLE SOUP.

BEEF-STEAK.

BOILED POTATOES. SUCCOTASH.

STEWED TOMATOES.

COMPOSTE OF PEARS.

COFFEE.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"And not by eastern windows only,
When daylight comes, comes in the light;
In front the sun climbs slow, how slowly;
But westward, look! the land is bright."

THE DAY'S WORK.

To Iron a Shirt.—Iron completely and smoothly and hang on the bars for an hour, then take down; lay the bosom on the bosom-board; dip a soft rag in cold water, wring it dry and rub the bosom with it till it looks a little damp; then take the polishing iron and press with all your strength till dry. If any roughness is on the iron touch with the waxed rag and wipe off.

MARKETING.

SWEET CORN.—Where corn is abundant it may be dried at home, though as now put up in cans, it is so cheap as to be within the reach of all. If dried at home, boil three minutes; then score down the centre of each row; scrape from the cob; put on tin plates or sheets and dry in a slow oven. Keep in paper bags. Soak over night before using.

A LITTLE COMPANY.

Tomato Soup with Rice.
Broiled Halibut.
Filet of Beef with Mushrooms.
Potato Puff. Sweet Corn.
Salmi of Duck. Saratoga Potatoes.
Lettuce with French Dressing.
Cheese. Water Crackers.
Macaroon Custard. Preserved Peaches.
Fruit. Nuts. Raisins.
Coffee.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"Swift years! but teach me how to bear,
To feel and act with strength and skill,
To reason wisely, nobly dare,
And speed your courses as ye will."

THE DAY'S WORK.

To Wash Fading Cambrics or Calicoes.—Boil ten pared potatoes in six quarts of water and strain it through a hair sieve, then wash the dress in it without soap, the potato cleansing and stiffening both. Or a tablespoonful of beef's gall to a pail of hot suds may be used. Mourning calicoes should be soaked in perfectly clear water till no more dye comes out, even if two or three days are needed.

MARKETING.

PICKLES.—All pickling vegetables are abundant at this season, green tomatoes being especially good, either sweet-pickled or spiced, cooked or put up raw. One of the best forms is as follows: one peck of green tomatoes, one dozen onions, quarter of a pound of mustard seed; one ounce each of ground allspice, clove, and pepper, two quarts of vinegar, one pound of sugar, one cup of salt. Boil all together slowly four hours.

A FAMILY DINNER.

MULLIGATAWNY SOUP.
SQUIRREL POT-PIE.
POTATO PUFF. BOILED RICE.
LIMA BEANS.
APPLE MERINGUE.
TEA.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"This is the law of benefits between men: the one ought to forget at once what he has given, and the other ought never to forget what he has received."

THE DAY'S WORK.

To take out Mildew.—Dissolve four even tablespoonfuls of dry chloride of lime in half a pint of water, and let the mildewed article lie in the solution for fifteen minutes. Take it out, wring and put in a solution made of one part muriatic acid to four parts of water. If the fabric is very delicate, as lace or muslin, the lime should be much more diluted, at least a quart of water being used, and the article should lie in it not over five minutes.

MARKETING.

PIGEONS.—Tame pigeons which have been fed a few weeks before killing are the best, and come into market early in October. If not properly fatted, they are very dry and tough, and in any case require very careful cooking, long stewing being the best method.

A LUNCH PARTY.

BOUILLON.
ROAST OYSTERS ON THE HALF-SHELL.
OYSTER PATTIES.
CUTS OF FILLET OF BEEF, BRAISED.
FRENCH PEASE.
CHICKEN CROQUETTES. POTATO STRIPS.
SALAD—LETTUCE.
BISCUITS GLACÉS. FRUIT ICES.
FRUIT. BONBONS.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"Soul, be but inly bright,
All outer things must smile, must catch
The strong, transcendent light."

THE DAY'S WORK.

To Take Out Ink. - Spread the article over a basin with the ink-spot in the centre. Hold it firmly and let another person pour on boiling water slowly. If the spots still show, tie up a teaspoonful or less of cream of tartar in the places; put the article in cold water and boil half an hour. Never use soap, as it sets the stain. If boiling water cannot be used at once, let the articles lie in cold water. The same method is good with fruit-stains.

MARKETING.

TERRAPIN.—These are in season all the year, but are best from the last of October to February. The diamond-backs are the best, and are marketed as soon as they are six inches across the back. They cost from seventy-five cents to two dollars apiece, and are in no case worth the money, save to epicures.

A GOOD BREAKFAST.

Coffee or Cocoa.
Graham Mush.
Fried Chicken. Baked Potatoes.
Omelette with Parsley.
Graham Muffins. Cold Bread.
Apples.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"A fresh mind keeps the body fresh. Take in the ideas of the day; drain off those of yesterday. As to the morrow, time enough to consider it when it becomes to-day."

THE DAY'S WORK.

To Take Out Grease or Fresh Paint.—Use chloric ether, rubbing it on the grease-spots. For paint, the ether should be applied on the other side. Benzine is almost equally good, but must not be used near fire or gas. If candle-grease has dropped on the floor, lay a coarse folded brown paper over it and smooth with a hot iron, which draws it out. If trace remains, cover with French chalk for an hour.

MARKETING.

SPICE SALT.—Four ounces of salt, one of black pepper, one each of powdered thyme, sweet marjoram and summer savory; half an ounce each of clove, allspice and mace; quarter of an ounce of Cayenne pepper; one ounce of celery salt. Sift all together three times and keep closely covered. One tablespoonful will flavor a soup or stew.

A FAMILY DINNER.

Noodle Soup.

Smothered Chicken.

Boiled Potatoes. Salsify.

Macaroni with Cheese.

Cabbage Salad.

Tapioca Pudding.

Coffee.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"For right is right since God is God;
And right the day must win.
To doubt would be disloyalty;
To falter would be sin."

THE DAY'S WORK.

Care of Iron-ware.—New iron-ware is often rusty and spoils whatever is cooked in it. To remove this, pack as much hay as the kettle will hold, fill up with water and boil all day. If the articles are pans or shallow utensils, boil all in the clothes-boiler. Two or three such boilings will remove the most obstinate rust. Often the spots may be scoured off with sapolio.

MARKETING.

MIXED SPICES.—A spice-box filled with small tins is the best thing in which to keep spices, but one may be devoted to a mixture which is in just the right proportion for flavoring spice-cake, cookies, or bread puddings. Three heaping tablespoonfuls of ground cinnamon, one heaping one each of clove and mace, and one even one of allspice. Sift together and keep covered.

A FAMILY DINNER.

SAGO SOUP.

OYSTER PIE.

VEAL CUTLETS—CREAM GRAVY.

MASHED POTATO. COLD SLAW.

SALMON SALAD.

CRACKER PUDDING.

TEA.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"O thou by winds of grief o'erblown,
Beside some golden summer's bier,
Take heart! thy birds are only flown,
Thy blossoms sleeping, tearful sown,
To greet thee in the immortal year!"

THE DAY'S WORK.

Dish-washing.—Let every article that requires it be well soaped and all arranged in piles. A mop will save the hands and allow the use of the very hot water which is necessary to have dishes look well. Wash glass first, slipping it in sideways, as thus it will never crack. Take silver next, drying both at once on soft cloths. China should come next, and last the heavier articles. Use plenty of water and wipe while hot.

MARKETING.

HOW TO KEEP EGGS.—When eggs are plentiful it is well to put some down for use in cooking. Be sure that they are fresh, and place them points down in a large jar or firkin, covering them with the following brine, which is enough for 150. One pint of slacked lime, one pint of salt, two ounces of cream of tartar, and four gallons of water. Boil all together, skim, and when cold pour over the eggs.

A LUNCH PARTY.

RAW OYSTERS.
PATTIES OF SWEETBREADS.
LAMB CHOPS—TOMATO SAUCE.
CHICKEN CROQUETTES. FRENCH PEASE.
SALAD—LETTUCE.
NEUCHÂTEL CHEESE. WAFERS.
CHOCOLATE BAVARIAN CREAM.
VANILLA ICE-CREAM.
CAKE. FRUIT.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"A sacred burden is this life ye bear:
Look on it, lift it, bear it solemnly,
Stand up and walk beneath it steadfastly.
Fail not for sorrow, falter not for sin,
But onward, upward, till the goal ye win."

THE DAY'S WORK.

Kitchen Tins and Iron-ware.—In using these, let each article be washed in hot suds after every using, *outside* as well as in. A wire dish-cloth is often useful where anything has burned on, and sapolio is an unfailing friend. Use it freely, and pots and pans will never be disagreeable to handle. Coarse cloths should be kept for all such utensils, as fine ones are ruined if taken for these purposes.

MARKETING.

QUINCES.—This fruit is regarded as simply useful for preserving, but deserves much larger place than is given it. Long, slow baking in a covered dish, with a tablespoonful of sugar to each quince and a cup of water, will give a dessert or tea dish which is not only delicious, but wholesome, the acid of the fruit having special qualities. To keep the ripe fruit, it must be in a very dry, cool place.

A FAMILY DINNER.

VERMICELLI SOUP.
OYSTER FRITTERS.
ROAST TURKEY. CRANBERRY JELLY.
POTATOES MASHED. SALSIFY.
APPLE PUDDING—HARD SAUCE.
COFFEE.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"So I never quite despair,
Nor let hope or courage fail;
For some day, when skies are fair,
Up the bay my ships will sail."

THE DAY'S WORK.

Hints for Dish-washing.—If a saucepan or other article is very greasy, fill with water in which a few drops of ammonia have been put. Keep a bottle of ammonia in the kitchen, as its use will diminish such work by half. Use a skewer or knitting-needle to dig out corners of bread-pans, etc., which the dishcloth cannot reach. Dry them carefully, and they will never rust or get the musty smell so often noticed about cooking utensils.

MARKETING.

APPLES.—A good-sized apple is always more profitable than a small one, there being in proportion much less skin and core. Russets will keep into May, but all winter apples require a very dry, cool place. They must be looked over often to insure against decay, and the barrels had better not be headed up, but have simply a light cloth thrown over them.

A FAMILY DINNER.

White Soup.

Scalloped Turkey.

Parsnip Fritters. Boiled Potatoes.

Stewed Tomato.

Spanish Cream.

Tea or Coffee.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"And more and more a Providence
Of love is understood,
Making the springs of time and sense
Sweet with eternal good."

THE DAY'S WORK.

Care of Knives.—Plated knives save much work but are never as sharp as steel. If steel is used they require polishing after every meal. Never allow the handles to touch the water, as ivory cracks and discolors if wet. Finely powdered Bristol-brick is the best polisher and can be rubbed on with a large cork. Have a knife-board, and keep brick and cork together in place. When rubbed, wash in hot suds and wipe very dry.

MARKETING.

CAULIFLOWER FOR PICKLING.—Very small and imperfect heads can be used for this purpose. Cut them up, using six small ones; one pint of small white onions, and two small red peppers. Melt one cup of salt in one quart of hot water, and pour over them, draining it off next morning. Boil two quarts of vinegar with three tablespoonfuls of mustard-seed; add the vegetables, and boil half an hour.

A LITTLE COMPANY.

OYSTERS SERVED IN BLOCK OF ICE.
JULIENNE SOUP.
SOFT-SHELL CRABS.
SWEETBREADS—TOMATO SAUCE.
BRAISED PIGEONS WITH SPINACH.
FILLET OF BEEF WITH MUSHROOMS.
CANNED STRING-BEANS. MACARONI.
VEGETABLE SALAD.
PINEAPPLE BAVARIAN CREAM.
CHOCOLATE PUDDING.
FRUIT.
COFFEE.

HOUSEHOLD ACCOUNT.

DATE.		DR		CR.	
		$	Cts.	$	Cts.

"Stand up on this Thanksgiving Day, stand up upon your feet. Believe in man. Soberly and with clear eyes, believe in your own time and place. Only with this belief can you believe in hope and believe in work."

THE DAY'S WORK.

Dish-towels.—There should be not less than a dozen of these, half soft, for glass and china, and half coarser. A set should be used only a week, and must be washed out and rinsed every day, if you would not have the flavor of dried-in dish-water on your dishes. The close, sour smell all housekeepers have noticed about dish-towels comes from want of boiling and drying in the fresh air. They need boiling every week.

MARKETING.

TO ROAST COFFEE AT HOME.—This is not an easy operation, and it may better be bought ready-roasted, though never ground. If this cannot be done, roast but little at once. Put not over two pounds in an iron pan, and put it in a very slow oven where it will heat through. Then put in on the fire, where it will brown, and *do not* stop *stirring* till every kernel is a rich brown. One scorched one will give a bad flavor. Keep covered.

A FAMILY DINNER.

SPLIT-PEA SOUP.
BAKED FISH WITH CREAM.
CHICKEN SCALLOP.
BOILED POTATOES. SQUASH.
APPLE FRITTERS.
COFFEE.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"What if the bread
Be bitter in thine inn, and thou unshod
To meet the flints? At least it may be said:
'Because the way is short, I thank Thee, God!'"

THE DAY'S WORK.

Care of Silver.—If silver is washed always in hot suds, and dried at once, it need never be rubbed oftener than once a month. If egg has discolored spoons, a little whiting removes it at once. When formal rubbing is required, make fine whiting into a paste with hot water or alcohol, and rub on thoroughly, using a small brush for all corners or intricate work. Let the pieces stand till dry; then polish with a chamois-skin, using a brush to remove whiting from cracks.

MARKETING.

HOW TO PREPARE LARD.—What is made at home is sweeter and purer than any that can be bought. Buy the leaf fat. Cut it in very small pieces, rejecting all lean. Put a very little water in the kettle; boil slowly and stir often. At least three hours will be needed. Strain, without squeezing, through a jelly bag into one jar. When no more will run, squeeze the remainder into another jar. Keep in a cold place. Use no salt.

A FAMILY DINNER.

WHITE BROTH.
ROAST BEEF. YORKSHIRE PUDDING.
MASHED POTATO. FRIED PARSNIPS.
CELERY SALAD.
SWEET-POTATO PIE.
COFFEE.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

Week Ending December 15, 1883.

"In the calendar of your future there are days marked for angelic visits. The angels may come disguised, but come they surely will. Yours be it to have for them an open door, and a house where, amid firmly-knit habits and pure affections, they shall find a home."

THE DAY'S WORK.

To Clean Brass.—Brass is so much used as mountings, that the care of it has become as much a part of the weekly cleaning as silver. Use rotten-stone scraped fine and made into a paste with sweet-oil, rubbing it on with a woollen cloth. Polish it dry with another, wearing thick gloves, as it stains the hands badly. Keep oil, cloths, etc., all in a box together, and the same way with whatever is used for silver.

MARKETING.

HOME-MADE SAUSAGE-MEAT.—Ten pounds of fresh pork—three fat, seven lean. Chop as fine as possible of grind in a sausage-cutter, and season with one teacupful or fine salt, one of powdered sage, and one ounce of black pepper. Half beef may be used. Keep in a very cold place, and make in cakes as needed.

A LITTLE COMPANY.

Chicken Soup.

Panned Oysters.

Lamb Chops, Breaded—Tomato Sauce.

Haunch of Venison, Roasted.

Boiled Potatoes. Stewed Parsnips.

Salmi of Grouse.

Cheese. Cream Crackers.

Chocolate Puffs. Apple Pie.

Lemon Water-ice.

Coffee.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

"Fill brief or long my granted span
Of life with love to thee and man;
Strike when thou wilt the hour of rest,
But let my last days be my best."

THE DAY'S WORK.

To Make Borax Soap.—This is especially useful for washing, and requires very little time. Cut an ordinary bar of soap in small pieces; put it in one quart of boiling water and add one ounce of borax. Let it all melt, but *not boil*. When cold, cut in pieces and use like common soap.

MARKETING.

SOUSE AND HEAD-CHEESE.—These may both be made from veal, and though not quite so savory, are far more healthful. Boil head, feet, and ears till all large bones slip out. For head-cheese, season high with pepper, salt, and sage, and pack tightly in a pan, laying on a plate and heavy weight till cold. For souse, omit sage; strain the liquor in which it was boiled, add one third the amount of cider-vinegar; reduce to about two quarts and fill the jar.

A FAMILY DINNER.

Oyster Soup.

Boiled Chickens—White Sauce.

Browned Potatoes. Winter Squash.

Celery Salad.

Baked Custards.

Tea.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

"And when the Angel of Shadow
Rests her feet on wave and shore,
And our eyes grow dim with watching,
And our hearts faint at the oar,
Happy is he who heareth
The signal of his release
In the bells of the Holy City,
The chimes of eternal peace."

THE DAY'S WORK.

A Last Word.—No matter how efficient servants may be, the mistress will need to make a daily progress through the house, fifteen minutes, or half an hour at most, sufficing for a look into refrigerator or meat-safe, to note what is left and suggest the best use for it; to glance at towels and dish-cloths; into bread-jar to see that it is dry and sweet, as well as under sink and into cellar. It sounds troublesome, but will save in the end.

MARKETING.

PENNSYLVANIA SCRAPPLE.—Prepare pig's head and also the liver as in head-cheese, but chop all fine, and return the meat to the liquor, which must be kept boiling. Stir in Indian-meal till like mush; boil one hour, stirring often; pour into shallow pans. When cold it is cut in slices, flavored, and fried like mush.

A SUNDAY DINNER.

Mock Turtle Soup.
Lobster Croquettes.
Boiled Turkey—Oyster Sauce.
Potatoes. Beats. Celery.
Macaroni with Cheese.
Fish Salad.
Mince Pie. Cheese.
Coffee.

HOUSEHOLD ACCOUNT.

Date.		Dr.		Cr.	
		$	Cts.	$	Cts.

Items.	Jan.	Feb.	Mch.	Apr.	May.	June.
Rent						
Fuel						
Flour						
Butter						
Meat						
Fish						
Vegetables						
Fruit						
Sugar						
Eggs						
Tea						
Coffee						
Washing						
Servants						
Furniture						
Clothing						
Periodicals						
Books						
Amusements						
Charity						
Church						
Gas						
Ice						
Milk						
Sundries						
Monthly Total						

SUMMARY.

July.	Aug.	Sept.	Oct.	Nov.	Dec.	Yearly Total.

INVENTORY OF SUPPLIES ON HAND

ESTIMATED

	JAN.	FEB.	MARCH.	APRIL.	MAY.
Flour					
Butter					
Lard					
Sugar					
Coffee					
Tea					
Preserved Meats					
Preserved Fruits					
Fresh Fruits					
Soup					
Fuel					

AT THE FIRST OF EACH MONTH.

Amounts.

June.	July.	Aug.	Sept.	Oct.	Nov.	Dec.

HOUSEHOLD ACCOUNT.

DATE.		DR.		CR.	
		$	Cts.	$	Cts.

HOUSEHOLD INVENTORY.

	No.	Value.	
Dining-room.		$	Cts.
Carpet			
Extension Table			
Sideboard			
Side Table			
Chairs			
Curtains and Shades			
Dinner-set (Pieces)			
Tea-set "			

HOUSEHOLD INVENTORY.—*Continued.*

	No.	Value.	
Library.		$	Cts.
Carpet			
Table			
Bookcases			
Chairs			
Curtains and Shades			
Library Steps			
Pictures			
Ornaments			

HOUSEHOLD INVENTORY.—*Continued.*

	No.	Value.	
Hall.		$	Cts.
Hat-rack			
Mirrors			
Umbrella-stand			
Rug			
Carpet			
Chairs			

HOUSEHOLD INVENTORY.—*Continued.*

	No.	Value.	
Bedrooms.		$	Cts.
Carpets			
Beds			
Mattresses, Hair			
Mattresses, Husk			
Feather Beds			
Pillows, large			
Pillows, small			
Bolsters			
Bureaus			
Washstands			
Chairs			
Curtains and Shades			
Pictures and Ornaments			

HOUSEHOLD INVENTORY,—*Continued.*

	No.	Value.	
Kitchen.		$	Cts.
Range or Stove			
Tables			
Chairs			
Pots			
Saucepans			
Pans			
General Kitchen Utensils			
Ironing Boards			
Flat Irons			
Brooms			
Brushes			
Dustpans			
Mops			
Pails, etc			

HOUSEHOLD INVENTORY—*Continued.*

	No.	Value.	
Glass, Silver, and Plated Ware.		$	Cts.
Goblets			
Tumblers			
Finger-bowls			
Wine-glasses			
Ladle			
Table Spoons			
Dessert Spoons			
Egg Spoons			
Salt Spoons			
Dessert Knives			
Nut-picks			
Butter Knives			
Silver or Plated Tea-set			
Butter-dish			
Plated Ware			

HOUSEHOLD INVENTORY.—*Continued.*

	No.	Value.	
Linen.		$	Cts.
Tablecloths			
Napkins, large			
Napkins, small			
Tray Covers			
Print Napkins			
Kitchen Tablecloths			
Kitchen Towels			
Dish Towels, coarse			
Dish Towels, fine			
Sheets, large			
Sheets, small			
Pillow Cases			
Bolster Cases			
White Spreads			
Pillow Shams			
Sheet Shams			
Curtains			
Towels, Bath			
Towels, Damask			
Towels, Coarse			
Towels, Roller			
Towels, Servants'			
Servants' Bedding			

HOUSEHOLD HINTS.

Weights and Measures.

As many families have no scales for weighing, a table of measures is given which can be used instead. Weighing is always best, but not always convenient. The cup used is the ordinary coffee or kitchen cup, holding half a pint. A set of tin measures, from a gill up to a quart, is very useful in all cooking operations.

One quart of sifted flour is one pound.

One pint of granulated sugar is one pound.

Two cups of butter packed are one pound.

Ten eggs are one pound.

Five cupfuls of sifted flour are one pound.

A wine-glassful is half a gill.

Eight even tablespoonfuls are a gill.

Four even saltspoonfuls make a teaspoonful.

A saltspoonful is a good measure of salt for all custards, puddings, blancmanges, etc.

One teaspoonful of soda to a quart of flour.

Two teaspoonfuls of soda to one of cream of tartar.

The teaspoonful given in all these receipts is just rounded full, not heaped.

Two heaping teaspoonfuls of baking powder to one quart of flour.

One cup of sweet or sour milk as wetting for one quart of flour.

Time Table for Roasted Meats.

Beef, from six to eight pounds, one hour and a half, or twelve minutes to the pound.

Mutton, ten minutes to the pound for rare ; fifteen for well-done.

Lamb, a very little less according to age and size of roast.
Veal, twenty minutes to a pound.
Pork, half an hour to a pound.
Turkey of eight or ten pounds' weight, not less than three hours.
Goose of seven or eight pounds, two hours.
Chickens, from an hour to an hour and a half.
Tame ducks, one hour.
Game duck, from thirty to forty minutes.
Partridges, grouse, etc., half an hour.
Pigeons, half an hour.
Small birds, twenty minutes.

Time Table for Boiled Meats.

Beef *à la mode*, eight pounds, four hours.
Corned beef, eight pounds, four hours.
Corned or smoked tongue, eight pounds, four hours.
Ham, eight or ten pounds, five hours.
Mutton, twenty minutes to a pound.
Veal, half an hour to a pound.
Turkey, ten pounds, three hours.
Chickens, one hour and a half.
Old fowls, two or three hours.

Time Table for Fish.

Halibut and salmon, fifteen minutes to a pound.
Blue-fish, bass, etc., ten minutes to a pound.
Fresh cod, six minutes to a pound.
Baked halibut, twelve minutes to a pound.
Baked blue-fish, etc., ten minutes to a pound.
Trout, pickerel, etc., eight minutes to a pound.

Time Table for Vegetables.

Half an hour—Pease, potatoes, asparagus, rice, corn, summer squash, canned tomatoes, macaroni.

Three quarters of an hour—Young beets, young turnips, young carrots and parsnips, baked potatoes (sweet and Irish), boiled sweet potatoes, onions, canned corn, tomatoes.

One hour—New cabbage, shelled and string beans, spinach and greens, cauliflower, oyster-plant, and winter squash.

Two hours—Winter carrots, parsnips, turnips, cabbage, and onions.

Three to eight hours—Old beets.

Time Table for Bread, Cakes, Etc.

Bread, large loaves, an hour; small loaves, from half to three quarters of an hour.

Biscuits and rolls, in from fifteen to twenty minutes.

Brown bread, steamed, three hours.

Loaves of sponge cake, forty-five minutes; if thin, about thirty.

Loaves of richer cake, from forty-five minutes to an hour.

Fruit cake, about two hours, if in two or three pound loaves.

Small thin cakes and cookies, from ten to fifteen minutes. Watch carefully.

Baked puddings, rice, etc., one hour.

Boiled puddings, three hours.

Custards to be watched and tested after the first fifteen minutes.

Batter puddings, baked, forty-five minutes.

Pie crust, about half an hour.

UTENSILS REQUIRED FOR SUCCESSFUL WORKING.

Tin Ware.

One boiler for clothes, holding eight or ten gallons.—Two dish-pans—one large, one medium-sized.—One two-quart covered tin pail.—One four-quart covered tin pail.—Two thick tin four-quart saucepans.—Two two-quart saucepans.—Four measures, from one gill to a quart, and broad and low, rather than high.—Three tin scoops of different sizes for flour, sugar, etc.—Two pint and two half-pint moulds for jellies.—Two quart moulds.—One skimmer with long handle.—One large and one small dipper.—Four bread-pans, 10×4×4.—Three jelly-cake tins.—Six pie-plates.—Two long biscuit-tins.—One coffee-pot.—One colander.—One large grater.—One nutmeg-grater.—Two wire sieves ; one ten inches across, the other four, and with tin sides.—One flour-sifter.—One fine jelly-strainer.—One frying-basket.—One Dover egg-beater.—One wire egg-beater.—One apple-corer.—One pancake-turner.—One set of spice-boxes, or a spice caster.—One pepper-box.—One flour-dredger.—One sugar-dredger.—One biscuit-cutter.—One potato-cutter.—A dozen muffin-rings.—Small tins for little cakes.—One muffin-pan.—One double milk-boiler, the inside boiler holding two quarts.—One fish-boiler, which can also be used for hams.—One deep bread-pan ; a dish-pan is good, but must be kept for this.—One steamer.—One pudding-boiler.—One cake-box.—Six tea-spoons.

Wooden Ware.

One bread-board.—One rolling-pin.—One meat-board.—One wash-board.—One lemon-squeezer.—One potato-masher.—Two large spoons.—One small one.—Nest of wooden boxes for rice, tapioca, etc.—Wooden pails for graham and corn meal.—Chopping-tray.—Water-pail.—Scrubbing-pail.—Wooden cover for flour barrel.—One board for cutting bread.—One partitioned knife-box.

UTENSILS REQUIRED FOR SUCCESSFUL WORKING.

Iron Ware.

One pair of scales.—One two-gallon pot with steamer to fit.—One three-gallon soup-pot with close-fitting cover.—One three-gallon porcelain-lined kettle, to be kept only for preserving.—One four or six quart one, for apple sauce, etc.—One tea-kettle.—One large and one small frying-pan.—Two Russia or sheet iron dripping-pans; one large enough for a large turkey.—Two gem-pans with deep cups.—Two long-handled spoons.—Two spoons with shorter handles.—One large meat-fork.—One meat-saw.—One cleaver.—One griddle.—One wire broiler.—One toaster.—One waffle-iron.—One can-opener.—Three pairs of common knives and forks.—One small Scotch or frying kettle.—One chopping-knife.—One meat-knife.—One bread-knife.—One set of skewers.—Trussing needles.

Earthen and Stone Ware.

Two large mixing-bowls, holding eight or ten quarts each.—One eight-quart lip-bowl for cake.—Half a dozen quart bowls.—Half a dozen pint bowls.—Three or four deep plates for putting away cold food.—Six baking-dishes of different sizes, round or oval.—Two quart blancmange-moulds.—Two or three pitchers.—Two stone crocks, holding a gallon each.—Two, holding two quarts each.—One bean-pot for baked beans.—One dozen Mason's jars for holding yeast, and many things used in a store closet.—Stone jugs for vinegar and molasses.—Two or three large covered stone jars for pickles.—One deep one for bread.—One earthen teapot.—One dozen pop-over cups.—One dozen custard-cups.—Measuring-cup.

Miscellaneous.

Scrubbing and blacking brushes.—Soup-dish.—Knife-board.—Vegetable-cutters.—Pastry-brush.—Egg-basket.—Market-basket.—Broom.—Brush.—Dust-pan.—Floor and sink cloths.—Whisk-broom.—Four roller-towels.—Twelve dish-towels.—Dishes enough for setting servants' table, heavy stone-china being best.

RECIPES FROM "THE CONTINENT."

[Subscribers to "THE CONTINENT" will find the following index to the recipes given in the HOUSEHOLD DEPARTMENT of the magazine convenient in preparing for the "Family Dinners" and "Little Companies" of the Year-Book. The Roman numerals (i and ii) refer to the volumes of the THE CONTINENT and the other figures to the pages.

Air-Biscuits, ii, 794.
Apple Meringue, i, 7.
Artichokes, i, 666.
Asparagus on Toast, i, 247.
Banana Ice, ii, 537.
Beans, Lima, i, 55.
  String, in Salad, ii, 61.
Beef à la mode, ii, 157.
  Braised, i, 315.
  Hash, i, 315.
  Roast, i, 7.
  Roast, *Rechauffé*, i, 31.
  Rolled, i, 315.
  Rolls, i, 315.
  Steak, Pan-broiled, ii, 444.
  Steaks, i, 270.
Beets, ii, 508.
  Young, ii. 222.
Blackberry Mush, ii, 762.
Bluefish, Baked, ii, 379.
Butter, *Maitre d'hotel*, i, 199.
Cabbage, Chopped (Cold Slaw) i, 302.
Cake, Lady, ii, 61.
Cauliflower, Boiled, i, 135.
Charlotte Russe, ii, 538.
Cheese Omelette, ii, 222.
Chicken, Brown Fricassee of, i, 167.
  Roast, ii, 508.
  Scalloped, i, 199.
Chops, i, 270.
Cod, Boiled, i, 302.
  Salt, i, 215.
Coffee, i, 7.
Corn Fritters, ii, 157.
Corned Beef, Miroton of, ii, 538.
Crabs, Soft-shell, Fried, ii, 222.
Cream, Fried, i, 110.
  Whipped, i, 126.
Cup Custard, ii, 61.
Duck, Wild, Braised, ii, 666.
Ducks, Roast, i, 135.
Eggplant, Stuffed, ii, 379.
Fish Balls, i, 215.
Fruits, Crystallized, i, 183.
Ham-Pie, i, 151.
Hominy Fritters, ii, 444.
Ice-Cream, Vanilla, ii, 380.
Jelly, Wine, with Whipped Cream, i, 94.
Lamb, Spring, i, 247.
Lemon Sponge, i, 199.
  Water-Ice, ii, 222.
Lemon-Tarts, i, 183.
Lobster Bisque, i, 167.
  Fricassee, ii, 508.
Macaroni with Cheese, i, 31.
Mutton, Boiled Leg of, i, 110.
  Cutlets, Baked, i, 302.
Onions, Boiled, ii, 379.
Oysters, Fricasseed, ii, 665.
Parsnip Fritters, i, 194.
Pate of Field-larks, ii, 666.
Peafowl, Roast, ii, 666.
Peas, Canned, i, 7.

Peas, Green, i, 247.
Pigeon, Roast, ii. 666.
Potato, Mashed, i, 31.
Puffs, i, 110.
Snow, i, 55.
Potatoes, Bermuda, i, 247.
Boiled, i, 7.
New, ii, 444.
Pudding, Cabinet, i, 31.
Cocoanut, i, 302.
Corn, i, 302.
Fig, i, 151.
Fruit, ii, 380.
Peach Batter, i, 135.
Sponge, ii, 508.
Sweet Potato, i, 167.
William Penn, i, 247.
Yorkshire, i, 7.
Puddings, Queen of, ii, 444.
Purée of Grouse, ii, 665.
of Salmon, ii, 538.
of Tomato, ii, 22.
Raspberry Pie, ii, 222.
Rennet Custard, i, 334.
Rice, Baked, ii, 157.
Croquettes, i, 167.
Salad, Asparagus, ii, 222.
Celery, i, 7.
Chicken, ii, 380.
Cress and Lettuce, ii, 538.
Lobster, ii, 157.
of Potato and Beet, i, 31.
Tomato, i, 135.
Salmon Croquettes, ii, 444.
Sauce, Cabinet Pudding, i, 31.
Caper, i, 110.
Creamy, ii, 508.
Egg, i, 302.
Hard, i, 167.
Hollandaise, ii, 379.
Sauce, Mint, i, 247.
Old Dominion, i, 135.
Shad, Broiled, i, 199.
Fried, ii, 61.
Shad-Roe Croquettes, ii, 61.
Snipe on Toast, ii, 380.
with Parisian Potatoes, ii, 222.
Soup, Asparagus, ii, 157.
Bean and Corn, i, 199.
Bean and Tomato, i, 302.
Chicken, ii, 379.
Clam, i, 94.
Green-pea, ii, 508.
Gumbo, i, 279.
Oyster, i, 247.
Potato, i, 110.
Savory, i, 31.
Split-pea, i, 55.
Summer, ii, 443.
Tapioca, i, 135.
Tomato, without Meat, i, 7.
Veal and Tapioca, ii, 61.
Spinach, ii, 538.
Sprouts, Brussels, i, 199.
Squash, Winter, i, 167.
Stew, Irish, i, 315.
Strawberry Meringue, ii, 157.
Sweetbreads, Bechamel Sauce, ii, 222.
Sweet Potatoes, Browned, i, 55.
Tea, i, 110.
Tomato Purée, ii, 222.
Scallop, i, 94.
Stewed with Onion, ii, 61.
Turnips, Stewed, i, 110.
Veal Rissoles, ii, 379.
Venison, Haunch of, Virginia fashion, i, 55.
Larded, i, 94.

MEMORANDA.

In travelling, always ask the newsboy on the train for THE CONTINENT.

MEMORANDA.

Thirty two pages a week; fifty-two issues a year; sixteen hundred and sixty-four pages, containing one third more matter than any monthly magazine; seven hundred and fifty fine illustrations—all for four dollars. See club rates and premium-lists of THE CONTINENT.

MEMORANDA.

We are often asked what the seal of THE CONTINENT means. It represents the Aztec Calendar Stone—the earliest product of American civilization, as THE CONTINENT is its latest result.

MEMORANDA.

"Its Americanism is its strong point. Every true American family should have it," says an exchange of THE CONTINENT. *Buy it to-day!*

MEMORANDA.

Get the "Common-Sense" Binder for your CONTINENT. We furnish them for one dollar apiece. One will last you ten years.

MEMORANDA.

THE CONTINENT is the first distinctively weekly illustrated magazine ever published. Its design is to furnish all the attractions of the best illustrated monthly in weekly form.

MEMORANDA

Have you asked your neighbor to subscribe for THE CONTINENT?

MEMORANDA.

"What is so rare as a day in June?" Nothing, except a man who does not know that THE CONTINENT is the only weekly illustrated magazine published.

MEMORANDA.

THE CONTINENT aims to furnish good, pure fiction, attractive descriptive articles; the finest of illustrations, independent earnest discussions of political and moral questions; honest criticism; healthy entertainment, and refining influences for all.

MEMORANDA.

You will greatly serve THE CONTINENT if you will drop us a card containing the name and business address of any newsdealer who does not keep THE CONTINENT on his counter.

CPSIA information can be obtained
at www.ICGtesting.com
Printed in the USA
BVHW042140050321
601897BV00004B/9

This work has been selected by scholars as being culturally important, and is part of the knowledge base of civilization as we know it. This work was reproduced from the original artifact, and remains as true to the original work as possible. Therefore, you will see the original copyright references, library stamps (as most of these works have been housed in our most important libraries around the world), and other notations in the work.

This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work.

As a reproduction of a historical artifact, this work may contain missing or blurred pages, poor pictures, errant marks, etc. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

T5-AFQ-900